



“ Le Beaujolais Novuveau va arrivee!”

Couched in an air of mystery, the organizers of this year’s introduction of the Beaujolais for 2005 announced the event will take place for this Thursday evening, the third Thursday of November, in keeping with the seventeen year tradition of this gala event. The proprietors of Chez Mathilde Raoul and Landa Henriquez, hand in hand with Jorge Curiel of Aruba Trading Company proudly displayed last year’s colorful bottles, but until that fateful night, the appearance and tasting of the Beaujolais 2005 will be kept strictly “under wraps.”

Combined with a presentation at 6:00 pm at the Access Art Gallery and curator Renwick Heronimo, it promises to be, once again “an evening of spectacular grandeur.” Following the presentation, the gathering will be lead to the Chez Mathilde Restaurant and an experience that promises to “take you back in time to the French Revolution....and you will savor history as it has never been told before.”

Once the first bottle of Beaujolais Nouveau is actually opened and savored at Chez Mathilde at approximately 7:30, attendees can choose to partake of an exquisite five course dinner, which has been paired with the Nouveau wines for only \$75.00 U.S. per person.

The menu starts with a Timbale of Tuna and Rock Lobster, continues with Rabbit Consomme with a Triangle of Avocado and Sweetbreads, and then a light Forest Fruits Sorbet to clear the pallet for the main course. This will consist of Duck Breast served with a Beaujolais Butter Sauce; Epoisse of Burgandy with Fennel and Orange, and the dinner will finish with Nougat Iced Parfait with Grapes & Hazelnuts.

This delightful gourmet extravaganza will include all Nouveau wines with each course, and is subject to a 15% service charge.

The presentation of the Beaujolais Nouveau is a connoisseur’s fantasy, and you can indulge your fantasy by inquiring at the Chez Mathilde Restaurant, or calling telephone #583-9200 for reservations.